Red Mesa Grill

3 COURSES - COCKTAILS INCLUDED - $35

APPETIZER
CHOICE OF ONE

AJI HONEY CHICKEN WINGS
Jumbo chicken wings on a bed of shredded cabbage, drizzled with Aji Honey with tequila lime sour cream

CHILEAN CHEESE FRIES
Crispy potatoes topped with pork carnitas, shredded queso and drizzled with chile de arbol and pico de gallo

PICK ONE COCKTAIL:

White Wine *Tillia Torrontes*

1/2 Pint *Short's Bellaire Brown*

Paloma *House blended tequila & locally made grapefruit soda with a salted rim*

ENTRÉE
CHOICE OF ONE

COCONUT COD TACOS
Crispy cod rolled in corn tortillas topped with pina colada pineapple salsa and shredded cabbage. Served with black beans and white rice

PERUVIAN CHICKEN THIGHS
Garlic and chile soy roasted chicken thighs with cilantro sauce. Served with Hominy and roasted potatoes

BARBACOA BRISKET BOWL
Smoked brisket, pickled onions, corn salsa, diced tomatoes, and fried avocado drizzled with barbacoa sauce

PICK ONE COCKTAIL:

Red Wine *Castillo San Simon Tempranillo*

1/2 Pint *Right Brain Spinal Tap*

Casa Margarita *House blended Tequila and Triple Sec*

DESSERT

COCONUT CREAM TART

COCKTAIL:

Chocolate Covered Banana Shot
Chocolate liqueur, creme de banana, whipped cream